



CABALLO LOCO

CHILE

VINEYARDS & WINERY

DESIGNATION OF ORIGIN

A blend from vineyard stretching more than 800km from North to South

VARIETIES

10 different varieties in unknown proportions

ORIGEN

Caballo Loco is based on selecting the best vineyards from the best areas of Chile. The Alto Jahuel, Buin area in the Maipo Valley, located at the base of the foothills of Los Andes, is a classic area for Chilean Cabernet Sauvignon. Apalta in the Colchagua Valley is widely considered as the premium sub-region of the Valley. The Tinguiririca River takes the edge of the maximum temperatures and allows for a very long ripening cycle, perfect for Carmenere, Cabernet Sauvignon and Syrah to allow the flavours, aromas, and tannins to fully develop. Sagrada Familia is the most western lying vineyard in the Curico Valley situated in a small horseshoe shaded valley against the coastal ranges, it is north facing and protected from the breezes that flow up and down the Mataquito river. Malbec give excellent results in this vineyard, developing bright intense dark berry, and dark fruit aromas.

VINTAGE

N° 17 Non Vintage (2012 50%, 1992 to 2011 50%)

While the wine does not carry a vintage, it does have a release number. Each edition is unique, containing 50% of the current vintage and 50% of the previous edition, which is kept back especially for blending.

VINIFICATION

Grapes were hand picked and carefully selected. Bunches were gently hand de-stemmed. The fermentation took place in small open top fermenters for 10 days, pushing the cap by hand to ensure a complete and gentle extraction process. Temperature is kept between 28 to 32° C, and there is long post fermentation maceration on skins, of approximately 21 days. The wine was aged for 18 months in 100% French oak barrels.

WINEMAKING PHILOSOPHY

Based on the solera system, where approximately 50% of the blend is from the previous Caballo Loco.

At the end of the barrel maturation period, the current vintage is now blended with the previous edition. Thus the new edition is made, of which 50% is bottled and the remaining 50% is returned to barrel to continue ageing.

